

MIRROR

2017 MIRROR NAPA VALLEY SAUVIGNON BLANC

WINEMAKING

Harvested by hand in the cool of the early morning, whole clusters of Beckstoffer's Melrose Vineyard Sauvignon Blanc were carefully sorted and delicately pressed. The juice was cooled for a "low and slow" fermentation, preserving its bright acidity and breezy aroma. Structure and body were built in barrel, aged for six months sur lie in neutral French oak.

WINEMAKING PHILOSOPHY

Mirror Napa Valley's goal is to achieve the truest artisanal characteristics of our finest vineyards by "mirroring" the terroir to reflect the wine in the bottle. Kirk Venge follows his father's creed, "making wine in the vineyard," and his grandfather's footsteps, on the Napa Valley soils where he was born and raised. Deep roots and decades' experience have affirmed his approach from bud-break to barrel, from berry to bottle: "We garden our grapes."

TASTING NOTES

Brilliant to the eye and blossoming to the nose, the 2017 Mirror Sauvignon Blanc invites the warmth of summer by offering the freshness of spring. White flowers – jasmine and orange blossom – breeze across the palate, as tropical fruits – pineapple and pomelo – lift the finish. It's not only great reds that are grown on Rutherford Dust, this white, quite literally, stands next to them.

TECHNICAL DATA

Varietal: 100% Sauvignon Blanc

Vineyard: Beckstoffer Melrose Vineyard, Rutherford, Napa Valley

Alcohol: 13.9%

pH: 3.24

Total Acidity: 0.650 gm/100ml

Release Date: March 2018

Total Production: 198 cases

Retail: \$28.00 / 750 mL